



Recipes

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Laquered Pork

Serves 1

Ingredients:

4 oz. vol. Soy Sauce
1.5 oz. vol. Honey
1 oz. vol. Fresh Garlic , chopped
1 oz. vol. Fresh Ginger , grated
1 Tbsp. Lemongrass
1 Tbsp. Sesame Oil
2 oz. vol. Green Onions , thinly sliced
2 lbs. Pork Tenderloins

Directions:

1. Whisk soy sauce, honey, garlic, ginger, lemongrass, sesame oil and green onions together in a mixing bowl.
2. Coat pork in marinade and marinate refrigerated at least 4 hours or overnight.
3. Remove pork from marinade and grill until 145 degrees internal temperature is reached.
4. Remove pork from grill and place on clean work surface.
5. Pull pork and hold hot for service, or cool completely and place in a covered storage container.
6. Label, Date and Refrigerate.